



## **GRILLED TURKEY with LEMON SAUCE**

3 tablespoons olive oil  
1/3 cup lemon juice  
3 tablespoons dried oregano  
1 teaspoon salt  
1 teaspoon fresh ground pepper  
2 pounds gamebird, skin removed (1/4-inch thick slices)  
1 cup yogurt  
2 teaspoons fresh orange juice  
1/2 teaspoon minced garlic  
1/2 teaspoon ground cumin  
1 teaspoon orange zest

**Now We're  
Cookin'!**  
with  
**Martha Daniels**

Marinate the gamebird in a mix of the olive oil, 3 tablespoons lemon juice, 2 tablespoons oregano, 1/2 teaspoon salt and pepper.  
Chill and marinate 30 minutes to 1 hour.

Mix the sauce with the remaining ingredients, then cover and refrigerate.

Place the gamebird on wooden skewers to help hold in moisture and grill until done, 10 minutes or more.

Serve with lemon sauce.